



THE ASSOCIATION FOR
DRESSINGS
& *SAUCES*

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October 24, 2005

Mr. Arthur Neal
Director, Program Administration
National Organic Program
USDA-AMS-TMP-NOP
1400 Independence Avenue SW
Room 4008-So.
Ag Stop 0268
Washington, DC 20250

Via E-mail: National.List@usda.gov
Fax: (202) 205-7808

RE: National Organic Program: Proposed Amendments to the National
List of Allowed and Prohibited Substances (Crops and Processing)
Docket Number TM-04-01

Dear Mr. Neal:

The Association for Dressings and Sauces (ADS) is the international trade association representing manufacturers of salad dressings, mayonnaise and condiment sauces and the suppliers to the industry. ADS submits the following comments on the proposed rule published in the September 16, 2005 *Federal Register* (70 FR 54660) related to the National Organic Program. In the notice, the United States Department of Agriculture (USDA) is proposing to amend the Agency's National List of Allowed and Prohibited Substances (National List) regulations to reflect recommendations submitted to the Secretary of Agriculture by the National Organic Standards Board from November 15, 2000, through March 3, 2005. ADS previously submitted comments to the USDA regarding the advance notice of proposed rulemaking published in the June 17, 2005 *Federal Register* (70 FR 35177) related to the National Organic Program Sunset Review.

ADS supports the addition of L-Malic acid to Section 205.605(a), Nonagricultural (Nonorganic) Substances Allowed as Ingredients in or on Processed Products Labeled as "Organic" or "Made with Organic (Specified Ingredients or Food Group(s))." L-Malic acid is affirmed as GRAS by the Food and Drug Administration (FDA) as outlined in 21 CFR 184.1069. This substance is

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used as a flavor enhancer, flavoring agent and adjuvant, and pH control agent in a variety of foods. Malic acid is permitted in the production of mayonnaise and salad dressing according to the standard of identity for these products (21 CFR 169.140 and 21 CFR 169.150, respectively). Malic acid is also permitted in French dressing as defined in the standard of identity (21 CFR 169.115).

ADS recommends that L-Malic acid be added to the National List to ensure consistency in the formulation of nonorganic and organic mayonnaise, salad dressing and French dressing products. Malic acid is also used in the manufacture of non-standardized dressings and sauces.

We appreciate your consideration of these comments.

Sincerely,

Pam Chumley
Executive Director